



APPETIZERS

Sesame and Pepper Crusted #1 Loin Yellowfin Tuna 12
with mango-sweet pepper slaw and rice wine reduction

Coconut and Panko Fried Shrimp 9
with sweet and sour marmalade

Blackened Shrimp and Spicy Grits 12
jumbo shrimp, sharp cheddar cheese, prosciutto with a hint of cayenne

Crispy Florida Gator Tail 8
with zesty remoulade

Pan Seared Foie Gras 15
with caramelized onions, arugula, strawberries and balsamic reduction.

Crispy Calamari 8
with sweet and spicy chili sauce

White Wine Sauteed Escargot 10
with garlic, fresh tomatoes and herbed crostinis

Colossal Lump Blue Crab and Lobster Cake 14
with beurre blanc

Confit of Wild Mushroom Strudel 9
shiitake and cremini mushrooms with goat cheese and tomato in flaky pastry

Prime Filet Mignon Flatbread 12
wood grilled prime filet mignon, caramelized onions, mushrooms and crumbled blue cheese

Margherita Flatbread 10
fresh tomato, fresh mozzarella, basil pesto, parmesan and balsamic reduction

SOUPS AND SALADS

Gulf of Mexico Blue Crab Bisque Cup 8/Bowl 12

with colossal lump blue crab and grilled crostini

Roquette Arugula Salad 8

with crumbled goat cheese, marinated cherry tomatoes and balsamic vinaigrette

Fire Grilled Caesar 8

organic romaine hearts lightly grilled with parmesan cracker and kalamata olives

Orange and Blue Salad 8

with mandarin oranges, blueberries, spiced pecans and citrus-champagne vinaigrette

CHEF SPECIALTIES

Stuffed Organic Chicken Breast 19

with sun-dried tomato, herbed goat cheese, mushroom, organic spinach and demi-glace

Long Island Duck Breast 24

seared crispy skin down on a cast iron skillet and drizzled with demi-glace

Red King Crab 49

colossal Alaskan Red King Crab served out of the shell and butter sautéed

Wood Grilled Tasting of Vegetables 18

gratin of zucchini, squash, vidalia onion, tomato, asparagus, and portobello with goat cheese

White Wine and Fennel Braised Lamb Shank 25

tender, slow braised hind shank with thyme, garlic and rosemary

Braised Beef Short Ribs 29

fall off the bone beef with roasted-whole garlic and caramelized onions

Cumin Crusted Chilean Sea Bass 39

mango, pequinillo pepper and apple cider reduction

Pepper Crusted Heritage Pork Tenderloin Medallions 24

caramelized onion jam and peppercorn sauce

SUCCULENT SEAFOOD

Wild King Salmon 22

cold water salmon finished with lemon and white wine

North Florida Atlantic Grouper 28

light and flaky preparation of Florida's favorite game fish, Jacksonville dayboat caught

Sesame and Pepper Crusted #1 Loin Yellowfin Tuna 25

the highest grade, center block cut tuna

Bronzed Colossal Diver Scallops 28

pan seared U10 diver scallops with lemon beurre blanc

Chilean Sea Bass 39

buttery and tender filet of a world renowned catch

Seasonal Fresh Fish

chef's signature preparation, market price

100% PRIME BEEF

Hand Cut and Fully Trimmed USDA Prime Beef Grilled Over a Hickory, Pecan and Cherry Wood Grill

12oz Prime New York Strip 38

fine-marbled flavor of a tender loin cut

14oz Prime Hand-Trimmed Ribeye 40

most flavorful of our cuts

22oz Prime Bone-In Cowboy Cut Ribeye 52

bone-in and well marbled, you could not ask for a better steak

6oz Prime Filet Mignon 28

most tender of our cuts

Surf and Turf 49

6 oz filet mignon and shelled Red King Crab

10oz Prime Filet Mignon 42

hand cut from the center of the tenderloin

22oz Prime Porterhouse 46

bone in filet mignon and New York strip loin

10oz Prime Filet Morgan 56

center cut of tenderloin with three colossal diver scallops and béarnaise

Accompaniments to Our Prime Steaks

Pepper Crusted 2 Blue Cheese 3 Béarnaise 3 Demi-Glace 4
Oscar 10 Foie Gras 12

Our steaks are cooked to your desired level of doneness

Pittsburgh

Seared outside, cool red center

Rare

Cool red center

Medium-Rare

Warm red center

Medium

Hot pink throughout

Medium-Well

Slight touch of pink

Well Done

Completely cooked

SIDE DISHES

Spicy Prosciutto and Cheddar Grits

sharp cheddar cheese with a hint of cayenne

Lobster Mashed Potatoes

sautéed lobster and butter whipped potatoes

Vanilla Whipped Sweet Potatoes

vanilla and a hint of bourbon

Mac and Four Cheeses with Truffle Oil

penne pasta baked with prosciutto, cheese, and scented with truffle oil

Grilled Local Zucchini and Squash

grilled tender and drizzled with balsamic reduction

Grilled Vidalia Onions

the south's sweet onion marinated and wood roasted to a light char

Sautéed Wild Mushrooms

shiitake, crimini and portobello mushrooms

Sautéed Organic Spinach

sautéed in light olive oil

Grilled Asparagus with Bearnaise

tender asparagus with tarragon and butter sauce

Fire Roasted Beefsteak Tomato

with caramelized onion blue cheese

